

REFERENCE

Consumers' guide

April 1945



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ILLUSTRATIONS: Cover, pp. 3, 4, left, Extension Service, USDA; p. 4, right, Office of Information, USDA; p. 5, Extension Service; pp. 6, 7, Ewing Galloway; p. 8, top, Ewing Galloway, bottom, USDA; pp. 9, 11, Fat Salvage Committee; p. 10, U. S. Rubber Company; pp. 12, 13, OWI; p. 16, drawings, Helen Morley.

Kids must eat — safely

● Not the least among the many benefits accruing from the school lunch program, as it has been developed throughout the country, is that it has tended to focus the attention of volunteer groups on problems of sanitation in connection with food handling in public eating places and the necessity for taking proper precautions to protect from contamination the food served to children.

The contract between the War Food Administration and sponsors of community school lunch programs whereby reimbursement is made for food expenditures and surplus foods are allotted requires that:

"The sponsoring agency shall maintain or cause to be maintained, in all schools and child care centers covered by this agreement, proper sanitation and health standards in conformance with all applicable laws and regulations."

Although health and sanitation regulations vary somewhat from locality to locality, their purpose is the same: To protect the health of the increasing numbers of adults and children who eat away from home.

Under crowded wartime conditions, more families with children of school age are forced to take lodgings so far away from school that it is impracticable for the child to come home for lunch. Most rural children have always had a long way to go to school and since the advent of consolidated schools many of them have to go still far-

ther. Also more mothers are now working away from home and haven't the time to prepare a midday meal or even to pack a good lunch.

For these and other reasons, the school lunch program has been expanding rapidly in recent years and with it the interest in sanitation and health safeguards in connection with the handling of food served for school lunches.

One important factor in stimulating this interest has been the food handlers' schools which are being held in many localities by local health authorities in cooperation with United States Public Health Service.

For example, 68 school cafeteria workers were in attendance at a food handler's training course held recently in Cumberland, Md., in cooperation with the Maryland State Health Department, the county health departments of Allegany and Garrett Counties and the Allegany County Board of Education.

Besides the number of people who were instructed directly in the school through talks, movies, and demonstrations of the right and wrong way to handle food, a far greater audience was reached through newspaper reports of the school sessions. One newspaper report stressed the importance of washing dishes properly and of sterilizing the dishes by immersing them in hot water, 170° F., for 2 minutes or boiling them

for 1/2 minute, or putting them through a chlorine solution. Newspaper stories also pointed out the menace of flies, roaches, and rats as disease spreaders, gave tips on controlling these pests, and underlined the importance of storing food in insectproof containers.

In many other parts of the country, representatives of school lunch projects have been attending food handlers' schools. The registration list for a food handler's school in Savannah, Ga., last summer showed that among those present were workers from five schools and child care centers, as well as three members of the county board of education.

From South Carolina comes word that school lunch workers have been in enthusiastic attendance at food handlers' schools. In Miami last spring, employees from 51 school lunchrooms attended one or more sessions of the training course. At Shreveport, La., the dietitian from the high school was present at the food handler's training course. Interest in this particular school was stimulated by door prizes. One waiter won 10 dollars, whereupon his friend was asked what he got out of the school since he got no money. "I didn't win a prize but I got a hundred and fifty thousand dollars' worth of information from the school," was the prompt reply.

Actually it's impossible to assess the value of food handlers' training courses in terms of money value. But the benefits are nonetheless genuine and important. School lunch workers are learning practical lessons in ways to maintain and raise sanitation and health standards in school kitchens and in their own homes. Children, too, are being taught the why's of washing hands before handling food and other important health rules.

The Editor

For information on how to conduct a food handler's school, write to the United States Public Health Service or your own State Health Department.

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Wanted: four million helpers

That's how many emergency farm workers will be needed during 1945 to produce and harvest essential food and fiber crops.



● It was September 16—Mexican Independence Day! From far and wide from the cities and the farms they came: 25,000 local citizens gathered in the community centers and municipal parks throughout Los Angeles County to participate with Mexican Nationals in the 134th Anniversary of the independence of Mexico from the Spanish rulers. The fiestas, the barbecues, the street dancing, and the singing were all part of the way in which Americans showed their gratitude to the workers from Mexico who had served as "soldiers of production" in the fields and orchards of California.

In Boone County, Illinois, another group of emergency farm workers—city boys between the ages of 14 and 17—were saying good-bye to their farm friends and congratulating each other on the success of their summer program to harvest all that the land produced and thus help to "feed a fighter in '44."

On a Michigan farm a sunburnt urban woman, wearing on her overalls the insignia of the Women's Land Army, was shaking hands with the farmer's wife and saying, "I'll be seeing you again next summer."

The pattern was repeated all over America. For Americans knew of the need for food and they knew that all over America there were lands capable of producing that food. But the hands to plow, the hands to milk, the hands to harvest had gone to war. Some hands were piloting planes, others were making them. Some were driving jeeps, others were pounding out steel and iron. Hands of migrant workers who had formerly traveled to harvest the perishable crops as they became ripe were now working full time at one farm, at a shipyard, or munitions plant.

The farmer's wife who learned to drive the tractor, the city kid who did farm chores with a willing spirit, the merchant who closed up shop so that he and his employees could help their farm neighbors save the

acres of ready-to-pick beans—these and many more like them knew that they had to pitch in if the required record supplies of food and fiber were to be produced. In 1944 those record supplies *were* produced but only because all hands did their share.

This year similar record quantities of farm commodities will be needed. There must be food to feed every soldier, food for every civilian, food for the hungry peoples of Europe and the Pacific. The situations which created critical labor shortages last year are still hampering production this year. Therefore, there will still be a need for all hands to pitch in again.

The supply of migrant labor for work in the large seasonal crops will still be approximately 50 percent below that of normal times and this in spite of recruitment efforts on the part of the War Food Administration. Since 1940 nearly 5 million men and women have left farms, either to enter the armed services (there are more than a million and a half farm people in uniform) or to work in war industries. Similarly, there has been a 13-percent decline in the average annual employment of hired farm workers. Recently, the Nation's draft boards were directed by General Hershey to call up the 303,000 farm men from 18 through 25 years of age for pre-induction physicals and for review of their deferments, under the Tydings Amendment. This adds another question mark to the possible supply of people available for work on farms during the rest of this year.

True, there have been some factors to offset this loss in numbers. For one thing, the productivity of farm workers has increased. Last year the output per worker in agriculture showed a 28-percent increase over 1940 and a 45-percent increase over the 1935-39 average. Improved farming methods and soil conservation practices, good weather, increased mechanization, and better use of labor have accounted for much of the higher production on farms during the war year. Farmers have also made their working days longer. They have cultivated by moonlight and before dawn by using lights on their tractors. They have taken on additional livestock and put more land to work. Women and girls who formerly confined their outdoor work on farms to the vegetable garden and the care of poultry have pitched hay with their husbands, brothers, and fathers. They have helped to fill silos, worked on combines, herded cattle and sheep, and have done many other jobs that they never thought of doing before the emergency. Large numbers of farm boys who in peacetime would have spent many a summer afternoon at the swimming pond now take the place of their older brothers who have gone to war.

But even these efforts have not and will not be enough to compensate for labor shortages at a time when the fulfillment of high food production goals is so urgent. Farmers must have 4 million additional helpers this year, particularly during the harvest season. Some are needed for year-round employment,

others for the summer months, still others at harvest time for a 2-to-3-week period. Without this emergency labor supply all food needs cannot be satisfied.

It is now well known that with the exception of the weather, farm labor is probably the greatest limiting factor in farm production. Without labor, beans will rot on the vines, fruit will spoil on the trees, grain will ripen and never reach the elevators, beets will never be refined into sugar for table use. American farms have come a long way toward mechanization but there are still countless jobs, big ones and small ones, that must be done largely by hand. And even a machine must be run by human hand.

Therefore, in addition to the regular farm work force—which consists of operators and their year-round workers, numbering about 8 million persons—the farms of America again will need seasonal and temporary workers who at the peak of the harvest must reach a total of about 4 million. Because of the shortage of experienced seasonal farm laborers, many of the 4 million must be town and city men and women and teenage boys and girls. As a matter of fact, most of the emergency harvest work will have to be done by local nonfarm people.

Farmers are counting strongly on the youth and men and women of the towns and cities, the industrial worker and the merchant, and women from offices and schools, from factories and homes to help on the farm front during 1945. They are counting on those emergency workers who realize that food is important, that food

cannot be wasted, that the half day, the week, or the whole summer that they spend on a farm is their contribution to the maintenance of the food program.

Federal-State Cooperation

Some of the emergency needs will be met, as they were last year and the year before, through the cooperative Federal-State farm labor supply program financed by a special Congressional appropriation and administered by WFA's Office of Labor and Cooperative Agricultural Extension Service. The responsibility of the Office of Labor has been principally to recruit farm workers from foreign countries for contracted employment on the American agricultural production line. The Extension Service is responsible for recruitment of domestic workers and the placement of all groups.

As early as 1942 it became obvious that labor outside the United States was needed to supplement the domestic supply if production goals were to be achieved. By a series of international agreements between the United States Government and the governments of other countries involved, a program of importing farm laborers from Mexico, the British West Indies, Newfoundland, and Canada was begun.

Under this program the foreign workers were selected, given physical examinations, assured of minimum wage and housing standards, guaranteed free transportation and free health and medical services, and contracted for 6 months employment. Last year a total of 107,636 foreign workers was

supplied to farmers in 38 States by WFA's Office of Labor.

By far the largest group were the 67,860 Mexicans who worked in 21 States, principally in the Southwest but including such Northern and Midwestern States as Oregon, Washington, Montana, North Dakota, South Dakota, Minnesota, Wisconsin, Michigan, and Ohio. In California they worked on most of the major crops of the State. In Michigan the Mexican Nationals made up about 30 percent of the manpower used in the sugar beet crop and comprised a substantial part of the 10,000 workers who harvested the huge cherry crop in the Grand Traverse area.

In addition, the Office of Labor supplied 17,437 Jamaicans to farms in 23 States, 5,653 Bahamians to 10 States, 906 Barbadians to 8 States, and 1,301 Newfoundlanders and 1,490 Canadians who worked for relatively short periods during the potato harvest in Maine and in the other New England States.

Consumers can well appreciate the services these foreign workers have rendered. Farmers who employed them have found them generally to be steady, efficient workers and they want them again this year. WFA has already begun its 1945 program of supplying more than 100,000 foreign workers to areas where the labor shortage is most critical and where local help is insufficient.

The WFA is also responsible for the transportation of domestic farm laborers for short periods from States where there is a labor surplus to States requiring additional



This farm girl has learned to operate a tractor so that her father can harvest enough oats to feed 50 hogs and 90 head of cattle.



Guarded by U. S. Military Police, these Italian prisoners of war are giving emergency help in the beet harvest on a New York farm.

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emergency labor. During 1944, more than 10,000 domestic farm workers migrated under WFA supervision to 19 States and, where housing provided by the farm employers was insufficient, these transported interstate workers were eligible for occupancy in the Government labor camps. They, along with the foreign workers, received free health and medical services which are made available to all occupants of labor supply centers as well as to other farm workers employed in an area served by a center, when adequate health care is not otherwise available.

The WFA also advises the War Department of critical areas where prisoners of war can be used to alleviate farm labor shortages. This year the War Department estimates that about 50,000 prisoners will be available for relatively long periods of employment on farms and that this number can be increased to about 75,000 during short periods for harvest of perishable crops.

But even when the prisoners of war, the small group of conscientious objectors, the interstate workers transported by WFA, and the foreign workers are all added together they represent only a relatively small percentage (about 4 percent) of the number of emergency workers that will be urgently needed this year.

It is estimated that approximately three-quarters of a million women are needed as members of the Women's Land Army and about a million and a half boys and girls 14 through 17 years of age are required as members of the Victory Farm Volunteers to handle the bulk of the emergency farm work. As many men as possible who can fit a few hours, or a week end, or a 2-week vacation into their crowded work schedules will also be needed during the peak harvest season in their localities to work beside the farm people to save precious food. Together these people will make up the U. S. Crop Corps.

These are the people whom the soldiers in the front line, the industrial worker in the cities, the liberated but hungry peoples of Europe, and the American housewives rely upon for vital supplies of milk and eggs, bread and vegetables, meat and fruit—supplies to keep a nation healthy, working, and fighting. Although these volunteer workers will be receiving the prevailing farm wage for the type of labor they are doing, their main reason for taking on new jobs and new responsibilities will be patriotism* and the desire to increase their part, however small, in the struggle for democracy.

But no matter how willing these volunteers may be, they still need direction and community organization to apply their efforts to the best advantage. Some local groups have already developed efficient plans for recruiting volunteer workers. In Michigan, for example, there were more than 500 local placement centers where county and local farm labor committees, representing the schools, the youth serving agencies, the farmers, the merchants, and public health officials, cooperated with the State and County Extension Service workers in the placement of workers—both young and old, male and female. Girls recruited through the Girl Scouts harvested 15 tons of currants in Ulster County, N. Y.; in one county in North Carolina alone, young boys of the Victory Farm Volunteers picked over a million pounds of cotton; town and city women—clerks, college girls, professional women, and homemakers—thinned peach and apple orchards, cut asparagus, milked cows and cleaned barns, baled hay, graded potatoes, picked berries, drove tractors, and did excellent work at the difficult job of corn detasseling and harvesting. It is estimated that last year approximately 3 million emergency workers were placed in 5½ million farm jobs through the 12,000 local farm placement offices set up by the extension services in the Nation's 3,070 counties.

Local Action

But the program can't succeed again this year unless members of the community, consumers as well as producers, give their full cooperation to the local official in charge of recruitment and help him to set up good conditions of work and recreation. An inadequate supply of drinking water in the fields, an unsanitary camp, a youngster who works too long or too hard during the first days of employment, an accident with the machinery can mean the loss of valuable, willing workers. Too often patriotic enthusiasm will pale when there are no rest periods, no facilities at the camps for recreation during leisure hours, no previous training for work at a new or difficult job. The WFA, through its Office of Labor and the Extension Service has developed with the help of the U. S. Office of Education, the Children's Bureau of the Department of Labor, and other public welfare organizations, standards for safe, healthy, and happy employment of volunteer farm workers.

Community organizations that want to help can receive information, on how to recruit workers and how to keep them work-

ing, from their local County Agent, from the State Extension Service, or from the Extension Service of the Department of Agriculture in Washington. These groups know the needs of inexperienced workers; they know the importance of good working conditions, of proper training, and of sympathetic understanding; they know, too, that good employer-employee relations can mean the difference between a crop saved and a crop wasted for lack of harvest hands. Such information is particularly important among young boys and girls and in the camps set up to house workers. The health and safety of workers, the maintenance of good camp morale, the organization of special farm orientation courses in the schools prior to the summer period, and the participation of the whole community in recreational and social activities for the volunteers are all important parts of making the program succeed.

During the war years volunteer workers have proved their ability to step in and do a good job. Farmers, at first skeptical of inexperienced city workers, have generally come to accept these volunteers and to be grateful for their invaluable help. They have even enjoyed the opportunity to get better acquainted with city people, and rural and urban families have found unexpected common points of understanding and friendship.

But the food job cannot be completed and the social and educational advantages of the U. S. Crop Corps program cannot be achieved unless all the residents of the community, both urban and rural, get together to put across the home front job.



These workers from Jamaica are helping to harvest the bean crop in New Jersey.

This wartime control has acted as a brake on credit. How have consumers fared?

Life under Regulation W

● You've been living under Regulation W for more than 3 years now. Had you noticed? Your creditors have, and so have your savings accounts.

For it was Regulation W which stopped you many a time from charging a "wonderful bargain" you simply *had* to have. You were furious, and the credit manager was apologetic, but firm. You got along all right without the "bargains," too—remember?

And again it was Regulation W which said, "No, no," to the new set of furniture it seemed a good idea to get, because some one said they might not make any more. But after a talk in the office you realized that if you had to put 20 percent down and pay up the rest within 12 months it was hardly worth the effort. And anyhow, you suddenly said to yourself, you're in good company when you're shabby, in wartime.

So there again Regulation W made a better citizen of you—against your will, at first, but still you didn't spend, you saved. And by doing that you added to the strength of the national economy. Don't smile at that. It's true. Bankers will tell you so.

President Roosevelt asked, as far back as August 1941, to have some controls placed on credit, "to promote the national defense and to defend the national economy." Income was increasing at a rate never equaled in all our history and production of things to spend that income on was decreasing rapidly. To halt this dangerous inflation threat Regulation W came into being. In its first form it placed moderate restrictions on installment buying and borrowing, but it was soon apparent that that was not enough. So in his message to the Congress on April 27, 1942, the President said,

"To keep the cost of living from spiraling upward we must discourage credit and installment buying, and encourage the paying off of debts, mortgages, and other obligations, for this promotes savings, retards excessive buying, and adds to the amount available to the creditors for the purchase of war bonds."



To carry out this request the Board of Governors of the Federal Reserve System revised Regulation W to tighten restrictions on installment credit, to include charge accounts and single-payment loans, and to expand the list of commodities covered. In this form it became effective May 6, 1942. There are other regulations governing financial transactions, but they do not touch the lives of all consumers, as does Regulation W.

Boiled down to ultra-simple terms, which may horrify the fiscal-minded, Regulation W says:

● You can't charge any more if you don't pay up by the tenth of the second month following your previous purchase.

● You must make a down payment of one-third of the total price on installment purchases (one-fifth for furniture or a piano) and complete payment within 12 months. For an automobile or motorcycle you are allowed 15 months.

● If you borrow money—up to \$1,500—Regulation W says you have 12 months to pay it back if you are paying in installments, or 90 days if you are paying in a lump sum. Installments may not be less than \$5 per month, or \$1.25 per week.

There you have it. That's what has made us save, in spite of ourselves. Not that we aren't patriotic. Not that we wouldn't do anything in our power to speed Victory, and Peace. It's just that we suffer from the common frailty of being human. We spend

when we really don't intend to. We put off paying debts which, by making a little effort, we could pay. And we *have* paid our debts these last 3 years. From September 1941 to August 1943 the volume of outstanding consumer debt declined by one-half—from 10.2 billion dollars to 5.1 billion. Installment debts were reduced 70 percent, and charge accounts 25 percent. To be sure this wasn't *all* the result of will power and patriotism. We must admit that many of the things consumers go in debt for—automobiles and household equipment—were not available. We were learning the meaning of priorities and how to do without new equipment. And we were paying our private debts. The 10.2 billion dollars doesn't include the \$100 you owed your wealthy aunt for years—and had about decided to forget—nor the \$50 you lent your brother-in-law and never expected to see again. It is estimated that under the impetus of all this financial tidying up, literally millions of family-and-friend loans have been repaid. It's a comfortable feeling—having no debts. When we do have to borrow, or when we buy some necessary article on installment the records show that we're paying it off more quickly even than Regulation W requires. The Federal Reserve Board reported in June 1943 that:

"All installment cash lenders are reporting a gradual shortening of maturities. At department stores it now appears that the average installment contract is completed in 5 to 6 months, whereas a year ago it was

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New homes are high on the list of post-war plans for savings. This lucky couple must have enough for a sizable down payment.

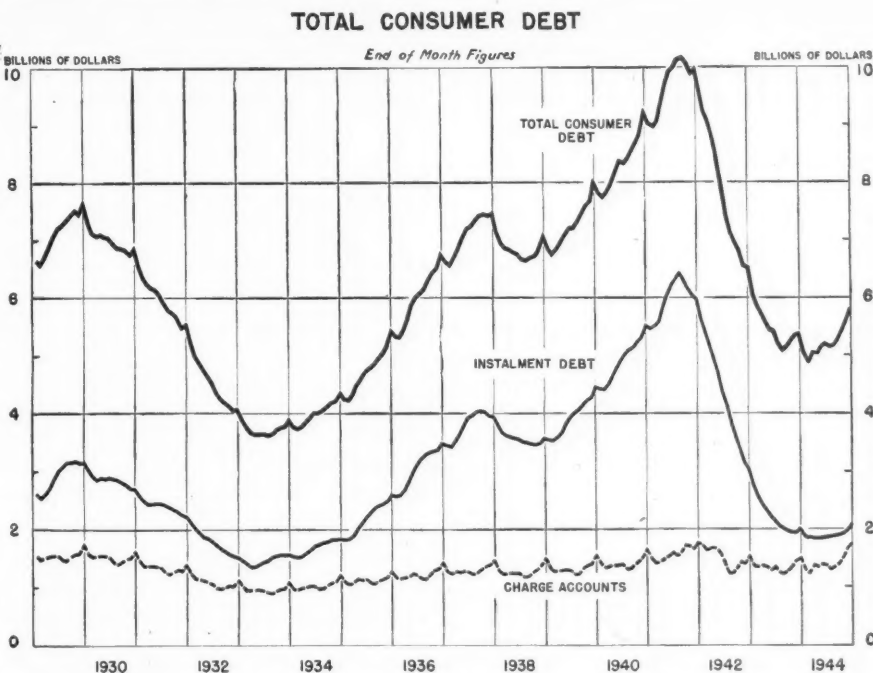


Bills, horrible bills! How can she balance her budget? It was so easy to buy on credit, so hard to pay now. Regulation W has kept consumers from running up charge accounts beyond a certain point, or going overboard on installment purchases.

8 to 9 months. Installment accounts at furniture stores, which formerly had been relatively long-dated, also appear much shorter now. Even at jewelry stores, where the typical terms have always been shorter than the maximum maturity established under regulation, there has been some shortening of maturities. Charge account sales and receivables declined after they became subject to regulation. Although charge account sales subsequently increased along with other sales, the average period of collection of such accounts has continued shorter than before regulation, and accounts outstanding have declined."

How Long will it Last?

Will consumers keep to these excellent practices when Regulation W is no longer in force? Or will they rush pell-mell to spend their savings, cash in their bonds, make down payments right and left on the trappings of the long-hoped-for post-war world? We think not. We think many consumers will remember the anti-inflation talk they've heard during these war years. Their buying habits, too, have been changed by rationing, price control, and restrictions on credit. Even though industry and advertising marshal their forces, the smart consumers will go slow. The free feeling which comes with



These peaks could be called Regulation W Mountains for they are highest in 1941. That is when controls were first placed on credit, sending the line zooming down like a ski jump. The little valley in the broken line in 1942 corresponds with the extension of Regulation W to control charge accounts.

living on a pay-as-you-go basis will not be lightly discarded.

Business and trade are set to face a certain amount of sales resistance. One trade

magazine predicts that "Consumers won't let go of the spendable portion of their incomes unless they have confidence in the future. The evidence points to the fact that many

still vividly remember the 1930's and are saving most of their money for a rainy day." We hope for all our sakes that the author is right!

Other financial and trade publications predict that, starting 6 months after peace, installment and other types of buying will soar to all-time highs, and warn distributors to get ready to handle the customers.

The people who say this are estimating that you will spend a high percentage of your savings, as soon as you can. On January 1, 1945, individuals in this country held more than 120 billion dollars in currency, bank deposits, and Government securities. A large proportion of that amount is savings.

That's a whale of a lot of money, waiting to be spent. And if all controls like Regulation W should be removed, unrestrained consumer buying could throw the country into the dreaded spiral of post-war inflation. In that event, business would suffer equally with consumers. Lowered standards of living, hunger, and want would follow. Everyone would be a loser. So, let's go easy on all that post-war spending. Let's make the patriotic wartime lessons of thrift and saving stick.

HOW TO USE CREDIT

1. Adopt a pay-as-you-go policy, if possible. To have savings and no debts is the best preparation for the post-war readjustment. Remember that any deferred payment, such as a charge account, installment buying, promissory notes, mortgages, and other debts, is the use of future income. When necessary to go in debt, plan repayment so it will be paid off at the end of a specific period.

If you go into debt when prices are high and buying power of money is low, you may have to pay the debt when prices are low and buying power is high. Now is the time to pay debts, mortgages, and other obligations.

2. Find the kind of credit and terms best suited for your needs if you must borrow.
3. Take every precaution when using credit.

Know size of payments, number of payments, when to be paid, and to whom.

Read entire contract including the part in fine print before signing.

Know terms of seller to repossess goods and penalties of buyer to regain repossessed goods. What are your obligations on repossessed goods?

Know what you are paying for use of credit in terms of dollars and interest rates.

4. Know Government regulations on installment buying.



"The sweet buy and buy" may not have a happy ending if consumers spend savings prodigally or go far in debt for things they could do without.



Bread lines and relief lines, like this one, were common sights in the depression years. It won't happen again if we hold on to our bonds and savings—spend wisely.

5. Know obligations involved in promissory notes. A negotiable note is a written promise to pay a certain person a definite sum of money at a fixed time or determinable future time, or on demand. It must be payable to order or to bearer. It does not need to state a rate of interest to be collectible, provided it indicates that no interest is to be paid. A printed form is provided by banks.

6. Know what mortgages mean. A mortgage is a lien upon land or other property given as security. The holder of the first mortgage has a more desirable security for the debt than the holder of the second mortgage. It

is unwise not to record mortgages in the county in which the property is located.

An amortized loan on real estate calls for periodic payment of principal and interest.

An equity in property is the difference between the fair value of the property and the indebtedness against it.

A chattel mortgage can be given on anything the family owns except its real estate.

Real mortgages are liens upon land and the structures upon the land.

From "Business Affairs Related to the Home," Extension Division, College of Agriculture and Home Economics, University of Kentucky.

Points wise—pounds patriotic

Housewives can earn red points and improve tight supply situation by saving, using, and selling used fats.

● Mary Brown, housewife, is key person in the big new assignment, sponsored by the War Food Administration, to wit: Stepping up the fat salvage program to a new high in 1945.

For Mary Brown and her neighbors up and down the road will, by their actions, decide whether or not the goal of 250 million pounds of salvaged fats is reached in 1945. This goal must be reached. There just won't be enough fats and oils in 1945 UNLESS used fats are salvaged in sufficient quantities to make good the deficit between available supplies and essential military and civilian requirements.

What, then, is Mary Brown's score on fat salvage? How do her neighbors score? Are they saving used fats? Do they think it's important? Could they save more? If they aren't saving all they possibly can, how come? What are the difficulties and what needs to be done to increase the amount of fats saved?

Because the role of the housewife is so important to the success of the Fat Salvage Program, WFA officials have been eagerly scanning such reports as are available from all over the country for information on the attitude of homemakers—what they are doing to save used fats and what they feel needs to be done to help them do a hundred-percent job.

On the credit side: Housewives throughout the Nation saved more than 170 million pounds of used fats during 1944.

On the debit side: Monthly collections of used kitchen fats fell off several million pounds during the last five months of 1944. While this slump is partly explained by the fact that housewives have been getting less bacon and other fatty meats during recent months, the fact remains that the need for used household fats is greater than ever. So it will be necessary to intensify efforts to save every bit of used fats in order to reach the goal of 250 million pounds.

To aid a special drive to increase the collection of used fats from rural areas, the Extension Service was asked to make a quick survey in typical counties in eight States in

the various regions of the country. In this way it was hoped to obtain a cross section of what housewives think and do about the fat salvage program, as a clue to the best way to strengthen and speed the drive in rural areas. Previously a survey covering the response of city housewives to War Food programs was made.

Answers to the rural questionnaires indicate that 533, or 53 percent, of the 998 families interviewed had turned in fats for salvage during November and December last year. The total amount of fat turned in by these families, during that period, was 2,893 pounds—or an average of 2.7 pounds per family per month. They were able to do this in addition to using the salvaged fats thriftily for household purposes.

Results of the survey indicate that many families could save more fats than they do. Comments also indicate that some localities have problems that need ironing out. Other communities reported that successful drives were conducted last year and that plans are under way for 1945.

Replies in the urban surveys indicated that 75 percent of city housewives were saving

used fats. But many of these housewives, too, reported that they could save more. And some who weren't saving used fats felt the little they could turn in wouldn't make any difference.

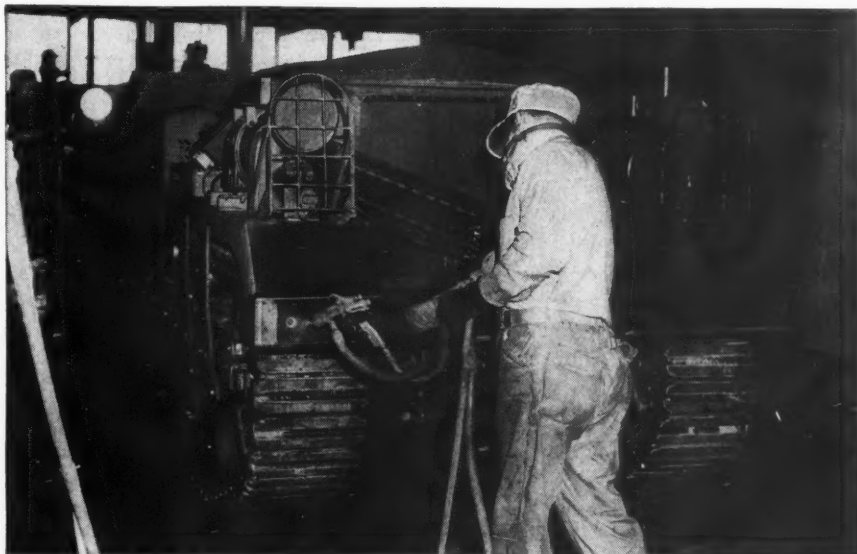
How to improve this score? What can be done so that the Mary Browns and Susie Smiths will conscientiously save every drop of used fats and turn in what they don't need for use in their own households?

Ideas from the housewives themselves should be enlightening in this connection, since they are the ones who are doing the job. Let's peep at some of the comments made by the Mary Browns and Susie Smiths in reply to sundry queries, both official and unofficial.

Is Salvage Really Necessary?

One recurring suggestion was that housewives should be made to feel that fat salvage is important. There have been rumors that the whole idea was a sort of a boondoggle, that we have all the fats we need.

The facts are these: Military and industrial requirements for fats in 1945 are over $2\frac{1}{2}$ times the requirements for 1940, and



It's a tough baby but it needs a protective cover! Fats and oils are used to make said cover to camouflage military equipment and preserve it from corrosion.

well over the requirements of last year. But, although we must have more fats and oils this year to meet essential military and civilian needs, supplies will be smaller this year than in 1944 when hog slaughter broke all records. Furthermore, it will probably be a year or more before sizable imports can be resumed from the Philippines despite the fact that the American flag once again flies in Manila.

Since we can't fill a deficit of fats and oils by importing more from other countries, it is imperative to find other sources of supply. That's where Mary Brown, housewife, comes in—for used kitchen fats are the most fertile remaining source of additional fats.

Saving used fats will add to supplies available for civilian goods as well as for war priority production. So in addition to her patriotic interest in the fat salvage program, the housewife has a definite consumer interest in saving used fats to the last drop. Fats are used in making a long list of items which are important alike to the military forces and civilians—such things as rain-proof fabrics, medicines, soaps, and synthetic rubber. Military requirements for all these items must come first but, by turning in enough used fats, the home folks can help see to it that supplies are sufficient to meet essential civilian needs, too. So it behooves Mary Brown to pay no heed to rumors that the urgency to save used fats is past. Although the difficulty encountered in finding enough storage space for the lard which came on the market last year lent plausibility to these rumors, conditions are different now.

The War Food Administration, War Production Board, and Office of Price Administration are making the facts known through the cooperation of newspapers, radio, and other information channels. Still returns from surveys indicate that rumors continue to crop up from time to time that salvage isn't necessary.

One urban housewife, for instance, reported that a misguided friend told her that there was no need to save fat. By way of clinching the argument said "friend" whispered confidentially that the armed forces waste used fat at a scandalous rate. "If there was any shortage, cooks in military posts wouldn't dump out used cooking fat like they do," said the rumor-monger.

"That's Hitler talk," was the reply of that particular housewife to this rumor, as she continued to save fat. But she didn't stop at that. So that she could function as an effective committee of one to spike the story

which had deceived her friend, she investigated the facts. She found that the military authorities have been vitally concerned in increasing supplies of fats and oils—and that the armed forces salvaged more than 50 million pounds of used fats in 1944. They believe an even better job can be done in 1945, and they are going to try it.

Yes, it behooves housewives to spike any rumors calculated to prove that it's not necessary to salvage fats. And to explain to their neighbors why they, too, should join the fats salvage brigade.

Every Little Bit Counts

Some housewives feel that they can't save enough fat to make any difference.

There must be quite a lot of homemakers in this category, judging from the frequency with which the suggestion was made that Uncle Sam should underline the importance of saving even a little fat.

Righto! Arithmetic proves it. One tablespoonful of fat isn't much. But if all the 31 million housewives living in private homes saved a teaspoonful of fat a day, in a year the saving would add up to 350 million pounds!

What for a Container?

Another recurring comment has been that it is often difficult to comply with the requirement for delivering to the butcher or grocer the used fat in a tin container. Where to get a tin container?

Answers to this problem were not lacking from persons interviewed. Among the suggestions was to ask local hotels and restaurants to save empty cans for the purpose. One enterprising farm woman got a 5-gallon can from her butcher to hold the large amount of fat she expected to save.

A clean, biggish tin can (such as fruit juice comes in, for instance) kept near the stove appeals to many housewives as the most convenient solution to the container problem. The idea is to have a tin container handy in which to pour the drippings from the frying pan or the skimmings from a too-greasy pot of soup. Some housewives prefer to have two—one for fats suitable for use again in cooking and another for salvage.

Lids are a problem, since coffee comes in boxes or glass jars these days. Still it isn't much of an effort to tie a paper cover over the can of used fats before it is full enough to be "spilly." So covered, the can can be easily carried to a collection point.



Used fats are needed for making synthetic tires for the Army and home folks.

Where to Deliver the Fats

Where to deliver the used fats was another frequently mentioned problem. Some housewives reported that they had saved fat but their butcher wasn't interested in buying it. Discouraging to say the least!

To speed up and expand facilities for collection of salvaged fats has been one of the major concerns of the War Food Administration since it has had directing authority for the fat salvage program.

One difficulty has been that some butchers accumulated more fat than they had room to store until collectors would arrive to pick it up. When that happened they sometimes were forced to suspend purchases.

Several steps are being taken to aid the speedy flow of salvaged fats from retailers to renderers in areas where regular pick-up service by truck has been lacking. In some localities, special arrangements have been made with renderers whereby they are notified whenever the butcher has a specified amount of fats on hand to be picked up. In this way the smaller collector is protected against accumulating an oversupply and the renderer is saved from making an unnecessary trip to pick up a small quantity of fat. In other communities special arrangements have been made with truckers who make regular trips to cities where renderers are located. In addition the American Railway Express has agreed to accept used household fats in leakproof 50-pound containers for shipment collect to the renderer. In many places local civic organizations have made special arrangements with butchers and ren-

derers for regular collections of all fats.

Collectors, by the way, are required to give the housewife two red points for every pound of kitchen fats accepted. The housewife is also entitled to receive money for the fats, the ceiling price being 4 cents a pound. Although waste fat such as rancid lard or fat salvaged from slaughter does not earn red points, there is genuine need for this type of fat, too, and the seller should receive the going market price for it.

What Kind of Fats?

Housewives would turn in more used fats if they knew more about the quality accepted—so say a goodly number of the women interviewed. Here's the answer:

Fats do not need to be edible to be suitable for salvage. Dark or smelly fats have not lost their usefulness.

Water, bones, and other foreign matter should, however, be removed from the fat before it's turned in. That's because such material causes the fats to deteriorate quickly and limits their usefulness. It's desirable but not necessary to strain the fats.

ALL fats should be saved. Not just bacon drippings. There's fat, as well as extra points, to be gained from saving the fat left on the family's dinner plates. Skimmings from soups and stews add to the total, too. Rendering out the solid scraps of fat trimmed from meat, either before or after cooking, is another fertile field for salvaging.

When it's a habit, fats salvaging is simple. Many housewives don't realize how much fat they could save if they made saving a routine part of their household chores.

One farm woman who was interviewed on the fats salvage situation opined that "older generation housewives" who have had long practice in saving do better than the younger generation. That was just her opinion but it's a challenge to the girls to apply their streamlined efficiency to salvaging fats.

Farm Fats

One important potential source of additional used fats is in rural areas. For one thing, rural housewives are in a spot to save more fats than their city sisters in 1945 because they will be having home-produced meat and raising their own chickens. For another, much slaughtering of livestock is done in rural areas and that's an important source of fats. Furthermore, collections of fats in rural areas have not yet been developed to the degree that urban collections have. For these reasons and in view of the

great need for used fats, Uncle Sam is looking to the rural areas to intensify their efforts in salvaging used fats and better arrangements for collecting these fats are now being made.

Farmers have done a magnificent job in producing oil crops. But there's a limit to the amount of land which can be planted in peanuts, soybeans, cotton, and flaxseed without conflicting with other essential crop goals. But pounds of fat salvaged add to the Nation's total supplies just as surely as does the planting of more acres of oil-producing crops.

The survey conducted in rural communities in eight States indicates that leaders in many of these communities are already giving thought to ways to step up collections of used fats.

Down in Sampson County, N. C., for example, nearly 4,000 pounds of waste fats were turned in during a county-wide contest between home demonstration clubs last April and May. This spring it is hoped to better that record, and a \$50 war bond has again been offered by a local firm to the home demonstration club which turns in the largest amount of fat.

Since any transfer of used household fat requires that red points be given *at the time of the transfer*, most volunteer groups, such as the P. T. A., Chamber of Commerce, Boy Scouts, Future Farmers, or 4-H Clubs, will find it more convenient to designate a local store where housewives can turn in the used fats and get points and cash and a receipt to be credited to a particular child or club participating in the contest.

Out in Oregon, the chairman of the Klamath County fat salvage committee has appointed a fat salvage chairman in each of the small towns. The duty of the local salvage chairman is to keep in touch with the butchers and restaurants and notify the county chairman if they have any difficulty in moving the fats they collect. The county chairman proposes to enlist the cooperation of collection centers and to help them in moving used fats regularly.

A number of people out in Kansas agree that sizable quantities of fats should be available from food preservation centers where they butcher and prepare meat for canning and freezing. Unless an effort is made to avoid waste, much intestinal fat is thrown away. So committees and individuals promoting local salvage programs are advised to enlist the help of freezer plants that trim meats.

Farm families, incidentally, have a very personal interest in the success of the fats salvage drive. For fats are needed in the manufacture of many items which are important for farming and farm living—items, such as insecticides, fungicides, tires to keep farm trucks rolling, and protective coatings of many types.

Last but not least is the patriotic urge, which appeals alike to people in towns and in cities.

Housewives have a real stake in fats salvage. For by saving fats they are increasing supplies available for essential military and civilian products. They are making a real contribution to the war—and incidentally being thrifty.



It's "orders" in the armed forces to save used fats. Our military leaders know fats are needed in manufacturing material to fight the war.

Fish are jumpin'

● April brings fresh fish to market. With the first whiff of spring, the fisherman's fancy turns to the sea. Along the wharves of the great fishing centers, the air hums with the activity of rejuvenation after a long, hard winter. A smell of tar hovers over the docks where the fishermen first mend their nets, then dip them into preservatives and spread them out to dry. On the shore, men crawl over hauled-out boats to scrape off the clinging barnacles. Everywhere there's a sound of slapping paint brushes and, through the tumult, busy cooks tote their staple groceries for the coming voyage. On the job a fisherman must have four or more meals a day.

During the winter months when storms may send ships limping into northern ports, covered with a foot of ice, fishing hits its lowest ebb. But in March the fishing industry begins to pick up, gets into full swing by April, and continues heavy until November.

Fresh Fish Aplenty

This year, according to forecasts, the fishermen are due to bring us good catches. Landings probably will excel those of 1944, and while last year's haul was not a record

catch, the fish supply was plentiful.

How do we know there'll be heavy landings of fish? Forecasting the year's catch, no matter how mystical it may sound, is no crystal gazing affair. Year by year, biologists of the Fish and Wildlife Service observe the death rates, birth rates, and migrations of fish populations. From these records they can estimate the quantities of such fish in the sea. Because of the war, fishing has been lighter during the past few years, and fish stocks have had a chance to accumulate. Lately, fishing vessels have been bringing back more fish per day than they had for some time previous. After weighing all these factors, the biologists have decided that fishing prospects in 1945 are bright. The prognosticators considered one other condition when making their calculations for this year. Immediately after Pearl Harbor, the armed services—having need for all types of floating craft—commandeered much of the fishing fleet. Now most of these vessels have been returned or replaced with new and more efficient types. That means more boats to go out to sea and come back to port with landings of fish.



Heave away, me hearties! Fishermen from fishing boat, Alden, out of Gloucester, Mass., bring catch nearer surface so dip net can transfer fish to big boat.

Double Trouble

There are, of course, still wartime problems to plague the fisherman and limit his productive capacity. Along with the early loss of some of his boats, he's been restricted to certain fishing areas and ports. And rightly so! Waters used as bombing areas and for secret operations must be forbidden to the fisherman. Then, too, in order that no enemy vessels may sneak in, fishing boats are obliged to put in at designated ports to which they may be convoyed by the Navy. Earlier there were insufficient convoys, but now there are enough to meet demands.

Many materials essential to the business of fishing are scarce. Hard to get are marine engines and engine parts, manila rope and twine, cutting knives and hardware of all kinds, gloves, boots, oil clothing, and forks used on vessels and ashore.

Not the least of the scarce supplies is labor. Teen-aged youths and women take the place of men in the filleting, wrapping, packing, storing, and shipping departments of the big fisheries. And while some keymen and fishermen are now classified as essential industry workers, many have gone to war.

Storage and transportation present difficulties. Storage space is limited, demands for refrigerated cars are heavy, truck tires are scarce.

War or peace, one big factor on which all fishermen's luck depends is the weather. Storms will damage ships. Sudden changes in the temperature of the water may destroy fish or drive them out of reach of fishing nets. Some of the ravages of the elements take a toll for a long time after. The "Yankee Hurricane," sweeping the shores of New England in the late thirties, washed sand over many oyster beds that have been years in recovering.

In the course of normal events, disasters that scientists cannot explain will befall fish and vegetation necessary to the life of fish.

For example, there's the case of the disappearing smelt. Before 1943, the smelt, a small silvery fish related to the salmon, went to market in numbers nearing five million pounds. More landed in the nets of amateur fishermen at the time of the spring spawning. In the winter of 1943 when fishermen of southern Lake Michigan normally made large catches through the ice, the smelt began to disappear. As the winter wore on, the mysterious epidemic spread northward through out Lake Michigan and into other Great Lakes with the result that only a million

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pounds were caught. Last year insofar as we know, a single fisherman took twenty smelt from his net. Now there's some indication that the smelt are returning.

Another instance is that of the eelgrass, a marshy weed in which young scallops mature. Strangely stricken a number of years ago, eelgrass in many places died out, and wherever that happened, scallop beds disappeared. It was some 10 years before the grass and the scallop beds returned.

Down to the Seas

But not war, nor weather, nor marine catastrophes can discourage the fisherman, for fishing is not a job alone but a way of life. And it's a way of life that prevails on all four sides of our Nation and in Alaska. Men go down to the seas in ships from ports along the coast of Maine, the middle and south Atlantic seaboard, the Gulf of Mexico, and along the Pacific coast up to the Bering Sea. Inland commercial fishing is confined almost entirely to the Great Lakes, the Mississippi and its tributaries.

While California leads in the production of fish, much of the volume caught there goes into the making of animal feeds, fertilizers, and industrial oils. It's New England that gives us our biggest supplies of fresh and frozen fish. To the wharves of the great fishing centers—Boston, Gloucester, New Bedford, and Portland—come haddock, rosefish, cod, pollack, flounder, and other salt water species. From these ports fish travel Nation-wide to our American tables.

Any Fish Today?

In your fish market during April you'll likely find New England-caught cod, rosefish, haddock, flounder, and whiting. Fish come to your market in many forms and cuts. Easiest to fix are the steaks, which are cross sections of large fish, and the fillets which are the meaty sides of fish cut lengthwise away from the backbone. The latter may be single fillets, butterflies, or sticks. Fish which are sold whole, as caught, are known as whole or round; those with the entrails only removed are called drawn fish. Dressed fish are fish from which the entrails, head, and tails, and usually the fins have been removed, while the pan-dressed are smaller size fish that may be split along the belly or back and may have the backbone removed.

When you are buying drawn fish or fish in the round, these are the signs by which you may know a fresh fish: Bright full and bulging eyes; flesh that is firm and elastic; scales that cling to the skin; gills that are reddish

A pretty kettle of fish. Somewhere off Cape Ann, fresh-caught mackerel crowd deck of fishing boat, Alden.



pink and have a fresh odor.

Chances are you'll buy most of your fish dressed or in some way prepared for cooking, but even when you buy pan-dressed fish, you sometimes have to remove the fins.

To fin a fish, first cut into the flesh at each side of the base of the larger fins. Grasp the rear part of the fin and give it a sudden yank toward the head of the fish. Fins and bones will come away, and at the same time you'll get rid of most of the "nuisance" bones.

Sometimes you may want to fillet or bone a large fish. With a sharp knife, cut down through the flesh just behind the head. When the knife reaches the backbone, turn it flat and cut the flesh along the backbone to the tail. Lift off the entire side of the fish in one piece.

Away with Taboos

For the connoisseur of fish and those of us who have been counting our red points and recalling the slim pickings at the butcher's, a plentiful supply of fish will be welcome. But, true enough, there are among us many nonfish-eaters. And like as not their prejudices against fish hark back to some one experience. The housewife complains that fish leaves a fishy odor on her hands, her flat silver, and her dishes. Another will not eat fish because of superstitions and taboos. Far too many think of fish as a dry, stringy meat without flavor.

All are prejudices easily overcome with a little effort. To get rid of the fish smell is a simple process. When you've finished preparing and cooking fish, dip your hands in hot, salty water. Rinse and then wash

your hands, but be sure you use the saline solution before you use soap. Your dishes, with the odor of fish, will respond to the same treatment.

A few facts and a bit of reasoning will dispel most fish superstitions. Commonly we hear, "Don't drink milk and eat sea food at the same meal." Such a fallacy is readily seen when we remember that oyster stew, clam chowder, and lobster à la Newburg are made with milk. Or we may recall the old superstition that fresh oysters are poisonous in the months spelled without an R. The truth is that in many areas oysters spawn during May, June, July, and August, and are likely to be watery and thin at that season. In the days when we had poor refrigeration it's probable that the warm weather of the R-less months caused highly perishable foods like oysters to spoil. But fresh oysters in any month will have no damaging effect on your health when you eat them.

Of all the reasons why many folks dislike fish, probably poor cooking accounts for more prejudices than any other. The secret of cooking fish is the secret of cooking all protein foods. Use low, slow heat. That is the first and basic principle. The second is to know whether your fish is fat or lean and cook accordingly. Bake or broil fat fish. Simmer, steam, or make into chowders the lean fish. Fry either one.

Too many food dislikes at any time can limit our food enjoyment. But now with a war to win, meat scarce, and fish abundant, there has never been a better time to overcome fish prejudices and cultivate a taste for the food from the sea.

Consumers' Book Shelf



CONSUMER CREDIT

TEN CLOSE-UPS OF CONSUMER CREDIT, Farm Credit Administration, U. S. Department of Agriculture Circ. 25. 1940. (A series of articles previously published in the Consumers' Guide.) Limited supply. Write to Superintendent of Documents, Government Printing Office, Washington 25, D. C. 15 cents.

USING CREDIT INSTRUMENTS, Farm Credit Administration, U. S. Department of Agriculture Circ. 16. July 1941. This 31-page booklet indicates in a general way the legal consequences and effects of credit instruments, and suggests how to avoid the more common errors in connection with their use. For free copies write to Farm Credit Administration, Kansas City 8, Mo.

CREDIT PROBLEMS OF FAMILIES, U. S. Office of Education, Federal Security Agency. Vocational Division Bulletin No. 206. 1940. This 100-page bulletin was prepared to aid teachers in their guidance of students in an understanding of credit in family and personal financial management. Write to Superintendent of Documents, Government Printing Office, Washington 25, D. C. 20 cents.

EXPLANATORY STATEMENTS ON REGULATION W, CONSUMER CREDIT, may be obtained by addressing the Federal Reserve Bank in one of the following cities: Boston, New York, Philadelphia, Cleveland, Richmond, Atlanta, Chicago, St. Louis, Minneapolis, Kansas City (Mo.), Dallas, or San Francisco.

FACTS YOU SHOULD KNOW ABOUT BORROWING. One of a series of booklets intended to aid consumers in their everyday money management problems and relations with business. Lending agencies, credit, and security requirements are discussed. Copies are available from local Better Business Bureaus, or from the National Association of Better Business Bureaus, 212 Cuyahoga Building, Cleveland 14, Ohio. 5 cents.

For copies of the following publications write to Pollak Foundation for Economic Research, Jaffrey, N. H.:

ONE HUNDRED PROBLEMS IN CONSUMER CREDIT, by Charles H.

Mergendahl and LeBaron R. Foster. For use by classes in applied mathematics and in consumer economics. 10 cents.

SMALL LOAN LAWS OF THE UNITED STATES. Fifth ed. September 1943. 10 cents.

CONSUMER CREDIT CHARGES AFTER THE WAR. (From the Journal of Business, University of Chicago.) January 1944. 10 cents.

INFLATION AND PRICE CONTROL

Free copies of the following may be obtained from regional offices of the Office of Price Administration in San Francisco, Denver, Washington, D. C., Atlanta, Chicago, Boston, Cleveland, and New York City:

WINNING THE WAR BY DOING MY PART ON THE HOME FRONT. An illustrated 16-page booklet on price control and rationing.

PROTECT YOUR SAVINGS—HELP PREVENT INFLATION. OPA Information Leaflet No. 26. January 1945. A comparison of individual savings during two wars.

PRICE CONTROL PROTECTS THE FARM. OPA Information Leaflet No. 22. September 1944. Includes a comparison of the farmers' economic position during the last war with that of today, and urges support of the stabilization program.

THE CLOTHING SITUATION. OPA Information Leaflet No. 24. November 1944. A discussion of clothing shortages and increased prices. Compares prices during the two world wars.

AMERICA'S PRICING OBJECTIVES DURING THE RECONVERSION PERIOD. OPA Information Leaflet No. 27. January 1945. Sets forth the dangers of inflation and deflation and suggests a way to bring about a high and rising standard of living.

STUDY-DISCUSSION OUTLINE ON RECONVERSION PRICING. Information Bulletin 162. November 1944. The outline was prepared for use by schools and colleges, civic organizations, and by labor, farm, business, and professional groups.

THE RECORD OF OPA. Mimeographed (revised). November 1944. A brief history of the organization and activities of the Office of Price Administration.

HOME GARDENING

For free copies of the following, write to Office of Information, U. S. Department of Agriculture, Washington 25, D. C.:

GROWING VEGETABLES IN TOWN AND CITY. MP 538. January 1944. Directions are given for tool selection and care, soil preparation and improvement, planting, and culture of specific crops. Charts show average planting and harvesting dates.

THE FARM GARDEN. FB 1673 (revised). February 1942. A guide for planting, cultivating, irrigating, canning, and storage of garden crops in the various areas of the United States.

A VICTORY GARDENER'S HANDBOOK ON INSECTS AND DISEASES. MP 525. February 1944. An aid in identifying the more common insects and diseases that attack vegetable gardens, with directions for their control.

INSECTICIDES AND EQUIPMENT FOR CONTROLLING INSECTS ON FRUITS AND VEGETABLES. MP 526. November 1943. Deals with sources, supplies, and uses of insecticides. Of particular assistance to advisers on Victory Garden programs, and to market gardeners, fruit growers, nurserymen, and others concerned with the control of insects by insecticides.

VICTORY GARDEN INSECT GUIDE. AWI-95. May 1944. A general discussion of insects and their control.

CUTWORMS IN THE GARDEN. L 2 (revised). June 1943. Formula for baits and directions for using them to combat cutworms.

DISEASE-RESISTANT VARIETIES OF VEGETABLES FOR THE HOME GARDEN. L 203 (revised). March 1943. Describes diseases which have caused heavy losses and offers information about varieties resistant to them.

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last minute reports

from U. S. Government Agencies

Relief from the tight potato supply for consumers along the Atlantic seaboard should result from recent action of the WFA promoting the transportation by boat of Irish potatoes from the Maine storage areas to the mid- and south-Atlantic seaboard. Because of the higher wartime cost of water transportation, shippers had not been using boats to move potatoes out of Maine where nearly one-third of the 103,530,000 bushels of all merchantable potatoes in storage is located. Under the WFA program shippers will receive payments to absorb the difference between shipping by rail and by boat. The program is expected to relieve the shortage of refrigerator cars, make a substantial saving in car miles, and alleviate the generally congested rail situation in the Northeast.

Allocations of fabric for the production of 6 to 7 million additional units of infants' and children's apparel were made available recently by WPB's Office of Civilian Requirements. The original program as announced November 1, 1944, called for the production of approximately 30 million units of infants' and children's apparel to be produced by March 31, 1945.

Dollar-and-cent ceiling prices have just been placed on the limited supply of steel ice boxes to be manufactured during the year. These will be the first such ice boxes manufactured since 1941. Average retail prices throughout the United States will range from \$37.50 to \$67.50 and will cover sales of 19 new models.

The home-canning sugar program has been announced by the OPA for the 1945 canning season. Although the total amount allotted for home canning (700,000 tons) is about the same as last year, individual requests will be more carefully considered. Last year consumers actually bought 300,000 tons more sugar than was intended or needed for home canning. The new program is aimed at a fair division of the available sugar among those housewives who actually use the extra sugar for canning.

This year there will be no ration stamp in War Ration Book 4 good for sugar for canning. Instead each housewife must apply in person or by mail to her local board. At that time she will be required to fill out a form, listing each member of her family for whom she is applying, the amount of home canning she did last year, and the amount she expects to can this season. Spare Stamp No. 13 from Book 4 for each member of the family must be attached to the application. Total allowance cannot exceed 20 pounds per person, or 160 pounds to a single family, even though the family may contain more than eight persons.

The local board will calculate the amount of the ration on the basis of 1 pound of sugar for every 4 quarts of finished fruit. In addition the housewife may have, within the 20-pound maximum, up to 5 pounds per person for canning vegetables and for making jams, jellies, relishes, catsup, etc. Both 5-pound and 1-pound coupons will be issued in order to meet as closely as possible the total a family needs. Applications will not be accepted after October 31. OPA district offices will announce the dates when issuance of coupons will begin and end in each area and these dates will be related to the canning season in the area. No more than two applications will be accepted from any one family.

The 700,000-ton allocation is ample to meet actual home canning needs if all sugar allotted for home canning is used for that purpose and if home canners stay within the one-to-four sugar limits recommended by the Department of Agriculture and used by OPA in issuing rations.

Reductions in consumer prices for household cooking and heating stoves are expected to result from a forthcoming plan requiring specific retail ceilings with price tags placed on the stoves by the manufacturer. Up to the present time stoves have been under relatively loose controls at wholesale and retail, the OPA says, and the new program should effect savings to consumers.

Home preservation of food will be made easier by a new WPB directive allowing enameled ware manufacturers to use sufficient iron and steel to make about 500,000 enameled cold pack canners for the 1945 canning season, the same amount as was permitted last year. This is about half as many as were made in the year ended June 30, 1941. Each manufacturer may make cold pack canners in one size only. Canners may vary in liquid capacity from 17 to 25 quarts, but should be designed to hold seven one-quart jars, nine one-pint jars, or four half-gallon jars, and should be deep enough to cover a standard one-quart jar with at least 1 inch of water.

From the Food and Drug Administration comes a story of a vigilant campaign against the "economic cheats" who constitute a small proportion of the trade and who are taking advantage of wartime conditions to reap profits from gullible consumers. During the 1944 fiscal year the number of seizures and prosecutions for misbranding drugs with false and misleading claims was the highest since the enactment of the Food and Drug Act of 1938. In general, the enforcement efforts have been concentrated on substantial substitutions and dangerous

departures from the normal in food, drug, and cosmetic supplies. The fight against indiscriminate over-the-counter sale of sulfa and other prescription drugs, has been continued along with research and control over the manufacture of penicillin to keep the miracle drug up to the highest standards. On the asset side, the F&DA reports that despite wartime conditions and increased mass feeding of war workers, there has been no significant increase in the number of food poisoning cases and that more than 95 percent of the Nation's druggists are living up to their obligations under the provisions of the law covering dangerous drugs.

Children eating their noonday meal under a low-cost school lunch program will benefit from an OPA action authorizing a service wholesalers' mark-up for cheese delivered to warehouses and other places distributing cheese to school kitchens. Previously, no mark-up was allowed for such delivery and wholesalers preferred to sell where they could obtain a higher price for their product. But after an appeal was received from the City of New York for a remedy to this situation, the OPA amended its pricing method to encourage delivery of Cheddar cheese to municipally operated kitchens preparing free or low-cost lunches for school children.

Victory gardeners again this year may apply for extra gasoline rations if the garden is not more than 15 miles from the applicant's home or place of work, if the area to be cultivated is at least 1,500 square feet, if there is no alternative means of transportation, and if the mileage is needed to provide necessary labor for cultivation. In addition, ride-sharing arrangements must be made if possible. The ration may not provide mileage in excess of 300 miles during the 6-month period immediately following the date of application.

Recently prepared for use as reference material in the 6-Point Program for Consumer Study are a series of one-page articles outlining the important information consumers should know when buying eggs, meats, canned fruits and vegetables, and poultry products. Included are brief summaries of the supply situation for each commodity, the contribution each group makes to the diet, the retail grades, home storage methods, and the various Federal acts protecting consumers against misgrading, adulteration, false contents, etc. For copies of **Consumers Look at Eggs, Consumers Look at Poultry, Consumers Look at Commercially Canned Foods, and Consumers Look at Meat**, write to **Consumers' Guide**, War Food Administration, Washington 25, D. C.

GUIDE POSTS



Gardens of the Pacific

Where once a battle raged—Guam, Saipan, and Tinian—now gardens of lettuce, Chinese cabbage, cucumbers, melons, tomatoes, and corn are grown to feed servicemen. Over 10,000 acres on the islands of the Central Pacific, now under cultivation, are expected to yield about 5,000 tons of fresh vegetables monthly. Specialists of the Foreign Economic Administration have supplied individual gardeners—servicemen at rest camps and commercial growers—with seeds, tools, and advice. A few crops that were tried experimentally in the South Pacific will be abandoned in the new areas. No turnips will be sown because the troops didn't like them. Spinach, peas, and string beans will be abandoned because of the time consumed in cooking preparation; and Irish potatoes, although popular, will not be cultivated as they have proved unsuccessful. However, two fruits—papaya and pineapple—have been added to the Central Pacific crops now under cultivation.

When You Spade

Garden experts of USDA suggest that 50 to 60 pounds of commercial fertilizer applied immediately after spading and then deeply raked into the surface soil before planting should take care of the needs of a garden 30 by 50 feet if soil is in good physical condition. Or an equivalent amount of fertilizer may be applied in trenches 2 to 3 inches to one side of a planting row just before seed goes into the ground. Some of the supply may be reserved for use as side dressing of the rows after the plants are well started. More fertilizer at early spading time—about 10 to 20 pounds—makes for

higher fertility on second or third rate soil and an additional 25 or 30 pounds may be applied in midsummer as a top dressing. If your garden is fortunate enough to receive manure or compost, a good way to apply part of the commercial fertilizer is to scatter it over the blanket of compost or manure and work all of this into the soil at spring spading time.

More Nutritious Rice

Because of public demand for rice white in color and suitable for storage, a high polished white rice has become the accepted retail product. However, such rice has little of its original vitamin content, since the bran layer and germ lying close to the rice kernel are removed in the polishing process. Comes now a new machine, developed by agricultural engineers of the University of Arkansas and sponsored by the War Production Board, which peels the rice rapidly in one operation without taking away the nutritional value that characterizes unpolished or brown rice. The rice peeled by the new machine is not quite as white as the product commonly sold, but it keeps as well as any other rice processed in other ways to retain vitamin content.



Family Pride

Specially selected and bred hens that regularly lay large, strong-shelled eggs which are less porous than the average egg have recently been developed by poultry scientists of the USDA. Starting 7 years ago with 200 White Leghorns, a family line has been developed in which the hens lay large eggs with strong shells. Eggs with such shells will help reduce the present heavy loss from breakage and will also prevent some spoilage.



Spilt Milk

If table cloths, towels, and clothes on which milk has been spilled are rinsed in clear, cold water before they are washed, there needn't be any tears. It's the calcium and protein in milk which cause difficulties in washing dishes and glasses that have held milk and in laundering milk-spotted fabrics. The calcium forms an insoluble curd with the soap in the dish water, and the protein hardens or coagulates when it comes in contact with the heat of the water in the dishpan or laundry tub. Home economists of USDA suggest that if milky dishes and fabrics are rinsed in cold water before coming in contact with warm soapy water much of the calcium and protein will be carried away so that washing may be done satisfactorily.

From 1600

Men of the Renaissance may have gotten a bigger helping of vitamin C in their apple than we get in many of ours. Most apples today, though as high or higher in vitamin A than oranges or grapefruit, are much lower in vitamin C. Tests being made at the New York State Experiment Station may lead to a future American apple that can measure up to the orange. Using an ancient variety, the White Calville, probably of French origin, scientists hope to develop from it a modern product of high vitamin C content.

LISTEN TO CONSUMER TIME

Every Saturday—Coast to Coast

over N. B. C. 12:15 p. m. EWT

11:15 a. m. CWT

10:15 a. m. MWT

9:15 a. m. PWT

Dramatizations, interviews, questions and answers on consumer problems. Tune in.
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